

3 COURSES & COFFEE

£55.00pp

STARTERS

Soup (V)

Vegetable soup served with bread

Hot Mezze Platter (V)

Stuffed pepper, filo pastry roll, panfried halloumi

Cold Mezze Platter (V)

Tzatziki, hummus, baba ganoush

Sea Food Platter (V)

Garlic shrimps, calamari, whitebait

Mains

Lamb al Funghi

Chargrilled lamb with creamy mushroom and dill sauce, served with mesclun salad and rice pilaf

Lamb Chops

Chargrilled lamb chops served with mashed potatoes and mesclun salad

Mixed Grill

A selection of chicken, lamb, and kefte, served with mesclun salad and rice pilaf

Chicken al Funghi

Chargrilled chicken with creamy mushroom and dill sauce, served with mesclun salad and rice pilaf

Sea Bass

Chargrilled sea bass, served with sautéed potatoes and salad

Vegetable Guvec (V)

Casserole with eggplant, tomatoes, peppers, mushrooms and onion, seasoned with herbs and served with mesclun salad and rice pilaf

DESSERTS

Belgian Chocolate Cheesecake

Crisp chocolate biscuit crumb, layered with chewy chocolate brownie and rich couverture chocolate cheesecake

Madagascar Vanilla Baked Cheesecake

Creamy baked cheesecake made with Madagascar vanilla, on a biscuit base

Lemon Pana Cotta Tart

Fresh and creamy lemon panna cotta on a buttery biscuit base

Ice Cream

Please ask for available flavours

Chocolate Caramel Salted Torte

Crisp chocolate biscuit crumb infused with sea salt, layered with a blend of caramel and toasted hazelnuts, topped with a velvety smooth chocolate truffle mousse and decorated with golden amaretti crumbs

Chocolate Orange Melt in the Middle Pudding

Moist orange infused belgian chocolate sponge with a rich couverture chocolate ganache centre

Tiramisu Teardrop

Rich and creamy layered tiramisu made with mascarpone and coffee

COFFEE

Choice of **Latte, Cappuccino, Espresso, Machiatto, Americano, Mocha** or **Hot Chocolate**

PRE-ORDER & £25pp NON REFUNDABLE DEPOSIT REQUIRED



FRANCELA

mediterranean GRILL and mezze

**CHRISTMAS LUNCH
& NEW YEARS EVE**

